

PARTIAL TRANSLATION OF JPP No. 2002-330700

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Title of the Invention: Process for producing a coffee concentrate

[SCOPE OF CLAIM FOR PATENT]

[Claim 1]

A method of producing a coffee concentrate wherein, after preparing a coffee concentrate solution containing 5 to 35% by weight of solids, a galactomannan-lysing enzyme is added to said coffee concentrate solution for treatment.

[Claim 2]

The method according to claim 1 wherein said treatment with said galactomannan-lysing enzyme comprises the steps of: (1) carrying out the enzyme reaction at a temperature of the coffee concentrate of 30 to 70°C and pH of 3.0 to 6.0 for 30 minutes to 4 hours; (2) inactivating the enzyme by heating the reaction mixture at 85 to 130°C for 30 seconds to 60 minutes; (3) cooling the enzyme-inactivated reaction mixture at 3 to 10°C for 10 to 48 hours; (4) centrifuging the cooled reaction mixture to remove the resulting precipitates; and (5) adding 0.1 to 0.8% by weight of sodium bicarbonate to the centrifuged coffee solution, with the above steps being performed in the order described.

[Claim 3]

The method according to claim 1 or 2 wherein said galactomannan-lysing enzyme is mannase derived from *Aspergillus niger* and is added at 15 to 50 units per gram of said solids.

[0013]

From the viewpoint of effectively preventing the appearance of turbidity and precipitation of the coffee concentrate solution in the above (3), the enzyme-inactivated reaction mixture may preferably be cooled at 3 to 10°C, more preferably at 4 to 6°C. The cooling time is preferably 10 to 48 hours, and more preferably 10 to 24 hours considering the efficiency of the production process.